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Cap. 8

HOME CURING OF MEAT AND SLAUGHTER REGULATIONS

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U. S. Department of Agriculture

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace L. Kadderly, Chief of Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Wednesday, November 17, 1943, over stations associated with the Blue Network.

--ooOoo--

VAN DEMAN: Well, so much for clothes conservation. Did you get the queries I sent over about meat conservation?

KADDERLY: Yes, I did, Ruth. Evidently, the people who do home butchering are looking for ways to prevent any spoilage.

VAN DEMAN: Everybody knows there isn't any meat to waste.

KADDERLY: Well, I'm glad to say the Department of Agriculture has studied the problems of home butchering and home curing of meat very thoroughly. We have a lot of good information on the subject.

VAN DEMAN: Before we take up any questions on the "how," can you answer the wartime question of "who"? That is, who can slaughter for home use without a license or permit?

KADDERLY: In brief, the answer is that you don't need a license or permit to slaughter for home use, if you're entitled to eat the meat without giving up ration points.

VAN DEMAN: And you don't give up ration points if you raised the livestock you slaughter....

KADDERLY: If you raised the animal from birth or for at least 60 days immediately before slaughter or during a period just before slaughter when the animal ~~increased~~ increased in weight by at least 35 percent. However, you're not eligible if you haven't lived on the farm at least six months of the year or haven't spent at least a third of your time on the farm supervising the raising of the livestock.

VAN DEMAN: Sounds complicated.

KADDERLY: Only in borderline cases, Ruth. Not for the average farm family.

VAN DEMAN: What you've just said applies to people who want to butcher for their own use. What about the people who want to slaughter and then sell or give away meat?

KADDERLY: Well, we have some news for them. The War Food Administration, just yesterday, lifted all restrictions on the amount, of pork and lard from home-slaughtered hogs that can be sold or given by a farmer to people not living on his farm. Those restrictions are off until next February 17th.

VAN DEMAN: This is a move to help handle this year's record hog supply...isn't it.

(Over)

KADDERLY: Right. The country faces a serious problem of how to get the record supply of hogs slaughtered and distributed as meat during the season of heavy marketing. Farmers who slaughter hogs and then sell meat can help meet this problem.

VAN DEMAN: Let's get straight on one important point, though. The food administration has removed the restrictions on the amount of pork and lard that can be sold or delivered off the farm. But isn't it true that anyone who sells or gives away meat or lard is still required to collect ration points?

KADDERLY: Yes, and to sell at prices not higher than ceilings. And here's one more important point: This new action applies only to hogs, not to other live stock. But lifting restrictions on the amount of pork and lard that can be sold from the farm is obviously not the whole answer to the hog marketing problem. The War Food Administration urges again that farmers -- before sending hogs to market -- should find out from their market agency or processor whether the hogs can be handled.

VAN DEMAN: Well, that's the news about pork and lard. Let's get along to the queries on how to conserve meat in the process of butchering and curing. Here's a poser for you: I've been told that chasing an animal before slaughtering causes "fiery" meat.....is that really true?

KADDERLY: Yes, it is. Chase the animal or wrestle with it, and it may get a temporary fever. That can cause abnormally red or "fiery" meat, which spoils more quickly than normal meat. Also, there will be red spots on the carcass of an animal that's had rough treatment. And those bruises have to be cut out and wasted; otherwise, they may cause the meat to spoil.

VAN DEMAN: Here's another question: Sometimes our bacon doesn't taste just right. What might cause that?

KADDERLY: It could be caused by leaving the heavy leaf fat along the bacon strip instead of taking it off to permit that part of the carcass to cool quickly. The quicker the meat can be chilled, the better for the meat.

VAN DEMAN: Good circulation of air in and around the carcass is very important, too.

KADDERLY: Yes, it is. Incidentally, what would you do if the weather warms up when you want it to get colder -- right after you've butchered?

VAN DEMAN: Get the meat to a cold storage place, if I could. Otherwise, I guess I'd have to pack the cuts in cracked ice, if I could get the ice. Even that wouldn't be fully safe.

KADDERLY: But better than nothing.... Now, we also get questions from time to time on how to keep insects out of cured meat.

VAN DEMAN: I got one of those last week.

KADDERLY: Know the answer?

VAN DEMAN: I do now. You wrap the meat well -- that's not only to keep out insects but also to keep out light and air, which oxidize the meat and make it rancid.

KADDERLY: But insects sometimes get into meat that is well wrapped.

VAN DEMAN: True. So don't hang the meat by a cord that passes through the meat. Insects may come in on the string. Put a cord around the wrapping and then tie your other cord to that one.

KADDERLY: We're beginning to get into some rather fine points, here.

VAN DEMAN: Yes, but the fine points may save meat.

KADDERLY: Sure, and that's why I'm just about to suggest that anyone who wants to study the fine points should get the Farmers bulletins -- Pork on the Farm, Beef on the Farm, Lamb and Mutton on the Farm, and a brand new folder called "Smokehouses and Hog Slaughtering Equipment."

VAN DEMAN: In some counties, they can get those publications from the county agricultural agent.

KADDERLY: Or the agent can give them good State publications on the same topics.

VAN DEMAN: Or they can get the publications you mentioned by writing to the Department of Agriculture, here in Washington, D. C.

KADDERLY: And asking for the publication on whatever meat they're interested in -- pork, beef, or lamb and mutton.

